



State of Arizona
Department of Education

Tom Horne
Superintendent of
Public Instruction

CN# 41-05

MEMORANDUM

To: School Health & Nutrition Program Sponsors

From: Mary Szafranski, Deputy Associate Superintendent
Arizona Department of Education, Health & Nutrition Services

Holly Mueller, Program Director
Arizona Department of Education, School Health & Nutrition Programs

Date: May 25, 2005

RE: Revised USDA Quantity Recipes for School Food Service

The National Food Service Management Institute (NFSMI), USDA, and Pennsylvania State University have revised USDA's recipes from 1988 *Recipes for School Food Service* and the 1995 *Tool Kit for Healthy School Meals*. Currently these recipes are only available electronically at the following web-site: <http://www.nfsmi.org> and <http://www.fns.usda.gov/tn/>. The Arizona Department of Education has requested a printed copy of the newly revised recipes from NFSMI for each Arizona LEA. We will send these out as soon as they are received.

These recipes were revised to accurately reflect the 2002 edition of the *Food Buying Guide for Child Nutrition Programs*. To update these recipes, the following revisions were made:

- All recipes using ground beef and ground pork were tested and evaluated using the lower fat ground meat (no more than 20% fat) that is available as a commodity.
- Reduced fat cheeses were incorporated into the recipes.
- Vegetable and fruit amounts were increased to improve crediting.
- All recipes with rice and pasta were tested using new yields and specific cooking times since variation in cooking time can significantly change the yield.
- Weights were used to provide a more accurate measure than measuring by volume.

- Crediting of all recipes was reviewed. Any recipe that did not credit accurately using the revised Food Buying Guide was tested and revised.
- Quality and sensory tests were used to evaluate all tested recipes.
- All nutrients were re-calculated using USDA approved software and the yield factor method. The nutrient analysis of the recipes will be available in the CN9 version of the Child Nutrition database (April, 2005) for incorporation into approved software programs.
- Food Safety practices including Hazard Analysis Critical Control Points (HACCP) were incorporated.
- Improvements in consistency of wording, ingredient descriptions, directions, and formatting were completed.
- Five vegetarian recipes were added (D-30A Vegetable Pizza, D-52 Vegetable Quesadilla, E-24 Hummus, F-06B Vegetable Stromboli, and F-09 Vegetable Wraps).
- Two recipes were removed from the files due to either sensory test results or crediting issues (C-34 Baked Bananas and F-9 Gyro).
- Each recipe has a notation of either "Edited 2004" or "Tested 2004" to distinguish them from the previous versions of the recipes.

If you have questions or concerns regarding this memo, please contact your assigned School Health & Nutrition Program Specialist.

Nicholas Dunford	(602) 542-8740	Patricia Johnson	(602) 542-8782	Lynn Ladd	(602) 364-0461
Kacey Frey	(602) 542 8705	Crystal Kalahar	(520) 628-6777	Mat McCarty	(602) 542-4815
Traci Grgich	(602) 364-1625	Katrina Klatt	(602) 542-8711	Cara Pecskowski	(602) 542-8703